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China, People's Republic of
Food and Agricultural Import Regulations and
Standards
Food Additive Hygiene Standards (2001 Supplement)
2003

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China Food Additive Hygiene Standard (2001 Supplement) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation of the regulation is accurate.

Includes PSD changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1], CH

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Summary

This Standard complements Food Additive Hygiene Standard (GB2760-1996) (CH1046). The Standard indicates food additives that are permitted for use. The Standard governs the use, extent, and dosage of existing categories of food additives used in China. Food additives not mentioned in this Standard nor other complementary standards and food additives not approved for extension to foods may still be subject to regulation and registration. The Ministry of Health is the regulatory body with statutory authority over food additives. These regulations were first published in Chinese on 25 April 2001.

Food Additive Hygiene Standard (Added Varieties in 2001)

Weitong [2001]No. 6

In order to enforce the "Food Hygiene Law of the People's Republic of China", strengthen the supervision and management of the food hygiene and to secure the people's health, an enforceable "Hygiene Standard for the Application of Food Additives" (Added Varieties in 2001) is now approved to execute from July 1, 2001.

1. Scope of the Standard

The present Standard stipulates the kinds of usable food additives, the scope of application and the maximum dosage level. The present Standard is applicable to the hygiene standards for the newly added food additives applied for in 2000 and to the enlargement in scope and dosage of application of some existing varieties. The present Standard is the continuance of the "Hygiene Standard for the Application of Food Additives" (GB 2760-1996).

2. Cited Standards

The clauses in the following standards, though quoted in this Standard, constitute all standards in this document. At the time of publication, such edition is effective. All standards are subject to revision and all parties that apply the standards should study the possible application of the latest editions of the following standards.

GB 2760-1996	Hygiene Standard for the Application of Food Additives
GB 12493-1990	Classification and Numbering of Food Additives
GB 14880-1994	Hygiene Standard for Use of Nutritional Fortification Substances in Foods

3. Added Varieties of Food Additives

Refer to the attached table 1 for the added varieties of food additives.

Table 1 Added Varieties of Food Additives

Category (Code)	Name	Scope of Application	Maximum Dosage g/kg
Nutrition (16.0)	L-calcium lactate Strain for production: TL-527-9	DL-calcium lactate	
Sweetener	Erythritol Strain for production: Candida lipolytica	Beverage Candy Pastry	3%
Thickener (20.0)	Starch aluminum octenyl succinate	Instant noodle, soy source powder for baking or roasting, coating powder, candy, soup seasoner, powder drink	Appropriate dose level as required in production (can be acidified, bleached or enzymed)
	Starch acetate	Minced meat product, soy source, chocolate, instant noodle, fruit jelly, fish ball.	Appropriate dose level as required in production (can be acidified, bleached or enzymed)

4. Food Additive Varieties for Enlarged Application Scope

Please refer to Table 2 for Food Additive Varieties for Enlarged Application Scope.

Table 2 Food Additive Varieties for Enlarged Application Scope

Category (Code)	Name	Scope of Application	Maximum Dosage g/kg
Antioxidant (04.0)	BHT	Chewing gum Gum base Flavor	0.4 1.0 Appropriate dose level as required in production
Coloring (08.0)	Titanic oxide	Solid drink: Free of sweeteners Concentrated type and fried foods	0.60 1.67 1.67
	Bixin	Reconstructed cheese	0.6
	Sunset yellow	Kumquat, licorice olive, preserved plum, peach chip, dried mango, preserved apricot	0.1
	Lemon yellow	Kumquat, licorice olive, preserved plum, peach chip, dried mango, candied fruit	0.1
	Carmines	Kumquat, candied fruit, preserved prune, candied peach, preserved apricot, dried arbutus	0.05
	Burnt sugar coloring	Fruit jelly	Appropriate dose level as required in production
Emulsifier (10.0)	Polyglycerol stearate	Patato chip, fried food and flour/seasoner for fried food production	10
Coating agent (14.0)	Stearic acid Magnesium salt of stearic acid	Candy	Appropriate dose level as required in production
Nutrition enhancer (16.0)	5'-adenylic acid 5'-disodium inosinic acid 5'-disodium guanylic acid 5'-disodium uridylic acid 5'-disodium cytidylic acid	Infant formula milk powder	0.20-0.58 (as total amount of nucleotide)
	Ascorbic acid Sodium salt of ascorbic acid	Carbonated drinks and fruit juice, flavored drink	250-500mg/kg (as ascorbic acid)
	Vitamin A	Instant frumentaceous food for breakfast Raised sandwich food	2000-6000mg/kg 600-1500mg/kg
	Vitamin D	Instant frumentaceous food for breakfast Raised sandwich food	12.7-37.5mg/kg 10-60mg/kg
	Vitamin E	Instant frumentaceous food for breakfast Fruit jelly	50-125mg/kg 10-70mg/kg
	Vitamin B ₁ , B ₂	Instant frumentaceous food for breakfast Fruit jelly	7.5-17.5mg/kg 1.0-7.0mg/kg
	Vitamin B ₆	Instant frumentaceous food for breakfast Fruit jelly	10-25mg/kg 1.0-7.0mg/kg
	Vitamin B ₁₂	Instant frumentaceous food for breakfast Fruit jelly	5-10mg/kg 2.0-6.0mg/kg
	Folic acid	Instant frumentaceous food for breakfast Fruit jelly	1000-2500mg/kg 50-100mg/kg

	Pantothenic acid	Instant frumentaceous food for breakfast Fruit jelly	30-50mg/kg 2.0-5.0mg/kg
	Vitamin C	Instant frumentaceous food for breakfast	300-750mg/kg
	Nicotinic acid		75-218mg/kg
	Ferrous Zinc oxide Calcium carbonate		35-105mg/kg (as Fe) 37.5-112.5mg/kg (as Zn) 2000-7000mg/kg (as Ca)
	Choline	Fruit jelly	50-100mg/kg
	Zinc lactate		40-100mg/kg (10-20mg/kg as Zn)
	Ferric pyrophosphate		30-70mg/kg (10-20mg/kg as Fe)
	Superfine fresh bone powder (containing 17% calcium)	Meat filled sausages Dried meat product Meat paste product	5.0-10.0 10.0-15.0 15.0-20.0
Stabilizer and coagulant (18.0)	Glutamine transaminase	Bean product, toufu	0.25
Sweetener (19.0)	Stevioside	Candied fruit	Appropriate dose level as required in production
	D-alanyl amine (Altame)	Fruit jelly	0.1
Thickener (20.0)	Oxidized starch	All foods	Appropriate dose level as required in production (can be acidified, bleached or enzymed)
	Acetylated distarch phosphate	All foods	
	Acidified starch	Fruit jelly, fruit jelly powder, non-aerated drink, coating powder, instant noodle, jam, soy sauce powder, cheese product	Appropriate dose level as required in production
	Hydroxypropyl distarch phosphate		Appropriate dose level as required in production (can be acidified, bleached or enzymed)
Others (00)	White oil	Dust sediment from foodstuff	200mg/kg
	Sodium hydrogen carbonate	Prepared water	50mg/kg (13.7mg/kg as Na)
	Calcium chloride Zinc sulphate	Prepared water	100mg/l (36mg/l as Ca) 6mg/l (2.4mg/l as Zn)

Annex A (Annex for the Standard)
List of Food Flavorings

A1 Please refer to table 1 for variety of food flavorings permitted for use amount to 24 kinds.

Table 1

Ser.No.	English Name	FEMA numberings
1	1-Menthone 1,2-glycerol ketal	3807
2	d,1-Menthone 1,2-glycerol ketal	3808
3	1-Menthol ethylene glycol carbonate	3805
4	1-Menthol 1-(and 2)-propylene glycol carbonate	3806
5	3-(1-Menthoxy)-2-methylpropane-1,2-diol	3849
6	Menthol racemic	2665
7	Orange oil, Sweet cold pressed (Citrus sinensis (L.) Osbeck	2825
8	l-and d,1-Alanine	3818
9	l-Arginine	3819
10	l-Lysine	3847
11	Daidai peel oil	3823
12	Ethyl 3-(methylthio) butyrate	3836
13	Ethyl 2-(methylthio) acetate	3835
14	Ethyl 2-(methyldithio) propionate	3834
15	3-Mercaptohexanol	3850
16	3-Mercaptohexyl acetate	3851
17	3-Mercaptohexyl butyrate	3852
18	3-Mercaptohexyl hexanoate	3853
19	Vanillin propylene glycol acetal	3905
20	Ethyl vanillin propylene glycol acetal	3838
21	Cis-Dihydrocarvone	3565
22	Trithioacetone	3475
23	2,6-Dimethylpyrazine	3273
24	Alpha-Hexylcinnamaldehyde	2569